AKL 826 PRODUCT DESCRIPTION SHEET

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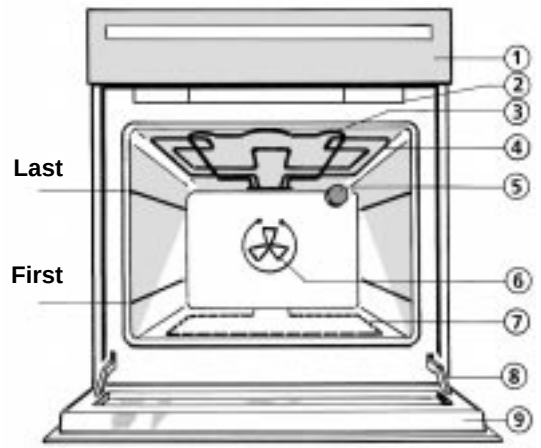
OVEN



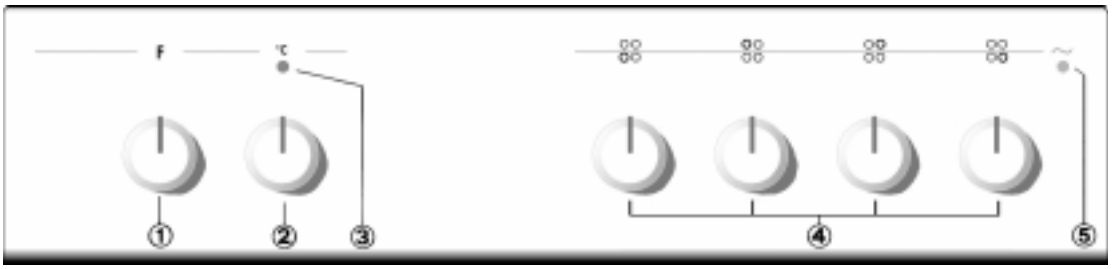
First...Last: Runner positions

1. Control panel
2. Cooling fan (not visible)
3. Upper heating element
4. Grill element can be lowered
5. Oven light
6. Fan
7. Lower heating element (not visible)
8. Oven door hinges
9. Oven door

Accessories:

- Grid
- Baking tray

CONTROL PANEL



1. Oven functions selector knob
2. Oven thermostat knob
3. Thermostat indicator light
4. Cooktop control knobs
5. Cooktop “ON“ indicator light

Important: An optional kit consisting of an oven door glass and of relevant mounting components, is available by the After-Sales Service. The use of the kit reduces the temperature of the outer oven surface and is strongly recommended if there are kids in the house.
Code N°: 4819 310 39186.

OVEN FUNCTIONS

0 Off

Oven light

STATIC FUNCTION

Use when all the food is on the same runner level.
- Pre-heat the oven to the required cooking temperature and place the food inside as soon as the red thermostat indicator light switches off.
- Ideally, the shelf should be on the second runner level when using the static function.

STATIC FUNCTION + FAN

Use this function when cooking on two different levels.
- Oven preheating is not necessary (except for pizzas and focaccia).
- Switch the position of the dishes in the oven 10 minutes before the end of cooking time.
- Remove the cooked dish and, if necessary, continue cooking the other one for as long as required.

GRILL FUNCTION

Use the grill function to cook small pieces of meat (steaks, sausages) and for making toasts.
- The oven door must be closed during the cooking cycle.
- Pre-heat the grill for about 5 minutes.
- Arrange the meat on the grid with the drip tray underneath. Pour water in the drip tray to cover the bottom to reduce smoke and fat spatters.
- Turn over the meat about half-way through cooking time.

GRILL FUNCITON + FAN

Ideal for large joints, pork, chicken and roast beef.
- The oven door must be closed during the cooking cycle.
- Place the meat on the grid with the drip tray underneath. Pour water in the drip tray to cover the bottom to reduce smoke and fat spatters.
- Turn over the meat about half-way through cooking time.

DEFROST FUNCTION

Ideal for thawing frozen food to room temperature.
The food should be inserted in the oven in its wrapping to prevent it from drying out.

SWITCHING THE OVEN ON

Turn the selector knob to the required symbol.
The oven light switches on.
- Turn the thermostat knob clockwise to the required temperature.

The red thermostat indicator light switches on.
- When the required temperature is reached, the red thermostat indicator light switches off.

End of cooking cycle:
- Return the knobs to the OFF position (0 - •).

USING THE COOKTOP CONNECTED TO THE OVEN

The oven front panel is provided with four adjustable knobs (marked 0 to 6) controlling the hotplates.

HOW TO OPERATE

To operate the plates, turn the knob to the desired temperature setting (please refer to the cooktop instructions).
Note: the yellow indicator light on the panel switches on every time one of the hotplates is in operation.

I**mportant:**
- When using the hotplate for the first time, operate it for 3 minutes approx., turning the control knob to the highest number (6).
- Never operate the hotplates without anything on them.
- We recommend the use of utensils with thick, flat bases, specially designed for electric cooking.
- The diameter of the base of pots and pans must be the same or slightly greater than that of the hotplate.